ZEN HOUSE
BAR | RESTAURANT | SPA

MODERN THAI CUISINE

Fresh herbs.
Bold flavours.
Enjoy together.

WE ACCEPT

VISA · Mastercard · American Express · Apple Pay · G Pay

RESTAURANT · THAI KITCHEN · ERLANGEN · BAR · SPA

START TOGETHER

Starters & Sharing

Crisp, fresh and warm – for the centre of the table or a special start to your meal.

ZEN RECOMMENDS · FOR TWO · 12.95 PER PERSON

Signature Zen Starters · 25.90

A curated selection of crispy starters, prawns, Som Tam and duck gyoza, accompanied by carefully paired dips.

Zen Starters Classic for 2 · 17.90

A selection of crispy and fresh starters with homemade dips.

Avocado tartare with noodle-wrapped prawns · 11.90

Creamy avocado meets crispy prawns – fresh, delicate and full of contrasts.

Por Pia Krop · Thai spring rolls VG* · 9.90

Fried until golden, filled with vegetables and served with homemade sweet-and-sour dip.

Thai Bruschetta · 8.90

Crispy baguette with delicately seasoned chicken and fresh peanut-and-cucumber dip.

Thai prawn bruschetta · 11.90

Crispy baguette with seasoned chicken, prawns in a sweet-and-sour marinade and fresh peanut-and-cucumber dip.

Sate Gai · Thai chicken skewers · 8.90

Delicately marinated, freshly grilled and served with creamy peanut sauce.

Edamame with sea salt VG* · 6.90

Served warm and lightly salted, ideal for sharing to start.

ZEN Green Starter for 2 VG* · 23.90

Edamame, Por Pia Krop, Som Tam and vegetable gyoza with plant-based dips.

VG* = plant-based; cross-contact through frying oil, woks and work surfaces is possible.

Zen Spritz 0.0% · 7.90

0.20 l

All prices are in euros and include statutory VAT and service.

TOGETHER, AS IN THAILAND

Sam Rap Thai Sharing Feast

Sam Rap means enjoying a meal together: selected dishes are placed in the centre of the table and shared.

Sam Rap ZEN · 84.90

for 2

1 · TO START TOGETHER
ZEN Starters Classic & Som Tam

2 · MAIN COURSE
Panäng with crispy duck & Pad Krapau Authentic with chicken and Thai-style fried egg

3 · SWEET FINISH
Mango sticky rice to share

Approx. per person: 42.45

Sam Rap Sharing Feast · 169.90

for 4

1 · TO START TOGETHER
2 × ZEN Starters Classic & 2 × Som Tam

2 · MAIN COURSE
Panäng duck · Pad Krapau Authentic with chicken and Thai-style fried egg · Pad Thai ZEN Style · Massaman Nua

3 · SWEET FINISH
Mango sticky rice & coconut panna cotta

Approx. per person: 42.48

Green Sam Rap ZEN · 69.90

for 2

1 · TO START TOGETHER
ZEN Green Starter

2 · MAIN COURSE
Panäng Avocado with vegetables, without tofu & Pad Krapau with tofu

3 · SWEET FINISH
Mango sticky rice to share

Approx. per person: 34.95

Green Sam Rap Sharing Feast · 139.90

for 4

1 · TO START TOGETHER
2 × ZEN Green Starter

2 · MAIN COURSE
Panäng Avocado with vegetables, without tofu · Pad Krapau tofu · Pad Thai tofu · Gäng Däng tofu

3 · SWEET FINISH
Mango sticky rice & coconut panna cotta

Approx. per person: 34.98

All dishes to share · One standard portion per main/dessert · Jasmine rice included · Drinks excluded.



All prices are in euros and include statutory VAT and service.

LIGHT · VIBRANT · AROMATIC

Salads & Soups

Fresh herbs, vibrant acidity and warming broths. We are happy to adjust the heat on request.

ZEN RECOMMENDS

Thai Style Premium Som Tam · 16.90
Green papaya, prawns, tamarind, lime, chilli, peanuts and tomatoes – sweet-and-sour and spicy.

Som Tam VG* · 12.90
Freshly pounded green papaya, tamarind, lime, chilli, peanuts and tomatoes – without fish sauce or dried prawns.

Laab Gai · 15.90
Finely chopped chicken with Thai mint and toasted rice, served with sticky rice.

Avocado salad VG* · 10.90
Creamy avocado on fresh salad with homemade dressing – light, fresh and balanced.

Yam Avocado Mamuang VG* · 12.90
Creamy avocado and fresh mango with crisp salad, Thai herbs and fruity lime dressing.



Tom yam ZEN style · 10.50
Intensely flavoured Thai soup with prawns, lemongrass, lime, mushrooms and tomato.

Gyoza soup VG* · 10.90
Clear vegetable broth with vegetable gyoza, spring onions and sesame.

Tom Kha Tofu VG* · 10.50
Creamy coconut and galangal soup with tofu, mushrooms, lime, makrut lime leaf and lemongrass – aromatic and full-bodied.

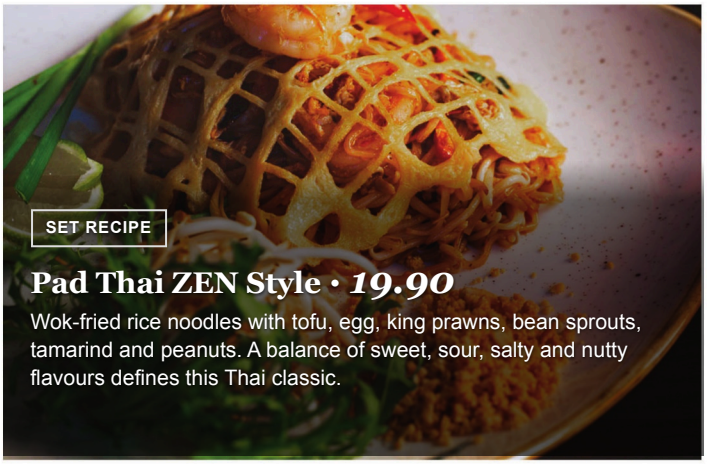


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SET RECIPES · AS INTENDED IN THAILAND

Thai Authentics

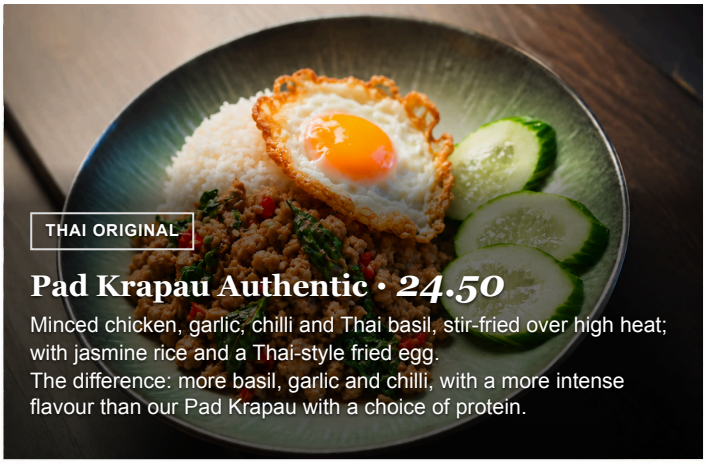
These dishes are deliberately served without a choice of protein. Their seasoning, texture and accompaniments follow our Thai house recipes.



SET RECIPE

Pad Thai ZEN Style · *19.90*

Wok-fried rice noodles with tofu, egg, king prawns, bean sprouts, tamarind and peanuts. A balance of sweet, sour, salty and nutty flavours defines this Thai classic.



THAI ORIGINAL

Pad Krapau Authentic · *24.50*

Minced chicken, garlic, chilli and Thai basil, stir-fried over high heat; with jasmine rice and a Thai-style fried egg.
The difference: more basil, garlic and chilli, with a more intense flavour than our Pad Krapau with a choice of protein.



Thai Style Premium Som Tam · *16.90*

Green papaya, prawns, tamarind, lime, chilli, peanuts and tomatoes – sweet-and-sour and spicy.



SLOW-BRAISED

Massaman Nua · *25.50*

Braised beef in a velvety coconut curry with potatoes, onions, peanuts, tamarind and warming spices. Available only as the set beef version, with jasmine rice.



Pla Rad Prik Makham · whole sea bass · *35.00*

Whole sea bass cooked until crisp, with chilli-tamarind sauce, Thai basil, roasted garlic and fresh herbs, vegetables and jasmine rice.
Approximately 700–900 g raw weight per fish; approximately 20–25 minutes. Please watch out for bones.

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SIGNATURE CURRY

Panäng

All versions are served with fragrant jasmine rice.

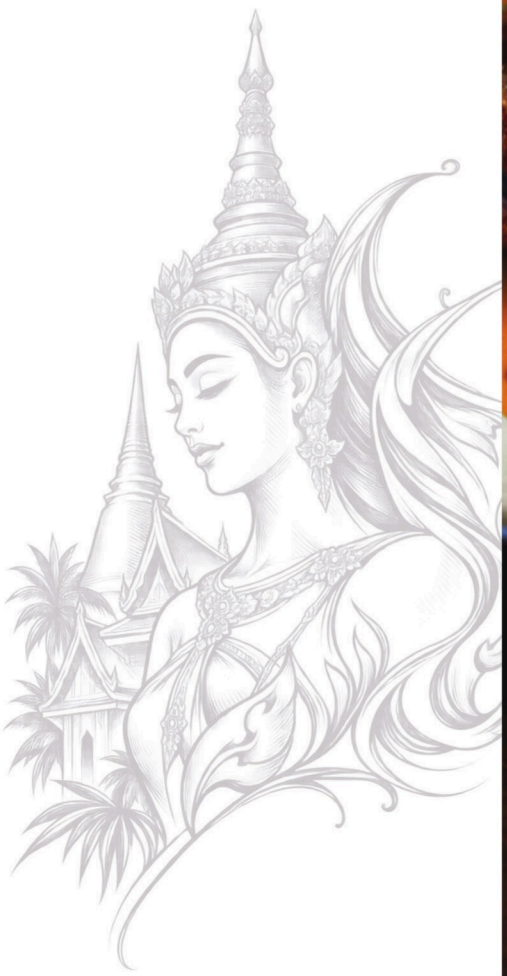
Creamy peanut and coconut curry with cashews, peppers, beans, mushrooms, lime leaves and Thai basil – mild, nutty and full-bodied.

with vegetables VG*	**17.00**
with tofu VG*	**20.50**
with chicken	**23.50**
with katsu chicken	**24.50**
Crispy duck	**25.50**
with beef rump	**25.50**
with prawns	**26.50**

HOUSE RECOMMENDATION

Panäng with crispy duck · 25.50

katsu chicken – golden-fried chicken breast in a crispy panko coating, juicy inside.





All prices are in euros and include statutory VAT and service.

VELVETY INDULGENCE

Panäng Avocado

Fresh avocado in the curry · included

Velvety peanut and coconut curry with fresh avocado, cashews, crisp vegetables, lime leaves and Thai basil.

with vegetables VG*	**20.00**
with tofu VG*	**23.50**
with chicken	**26.50**
with katsu chicken	**27.50**
Crispy duck	**28.50**
with beef rump	**28.50**
with prawns	**29.50**

All prices are complete final prices. The set portion of avocado in the curry is included; “Extra Avocado” means a separate full additional portion.



All prices are in euros and include statutory VAT and service.

ZEN PREMIUM

PANÄNG AVOCADO



Velvety. Full-bodied.

With fresh avocado.

Recommended: with crispy duck **28.50**

Wok & Curries



CREAMY · SPICY

Gäng Däng

Red Thai coconut curry with bamboo shoots, aubergine, broccoli, peppers and Thai basil.

with vegetables VG*	**16.00**
with tofu VG*	**19.50**
with chicken	**22.50**
with katsu chicken	**23.50**
Crispy duck	**24.50**
with beef rump	**24.50**
with prawns	**25.50**

FRUITY · LIGHT

Priow Waan

Pineapple, peppers, cucumber, tomato and onion in a fruity sweet-and-sour sauce.

with vegetables VG*	**15.00**
with tofu VG*	**18.50**
with chicken	**21.50**
with katsu chicken	**22.50**
Crispy duck	**23.50**
with beef rump	**23.50**
with prawns	**24.50**

Pad Krapau

Thai basil, beans, onions, peppers and mushrooms – savoury and mildly spicy.

with vegetables VG*	**15.00**
with tofu VG*	**18.50**
with chicken	**21.50**
with katsu chicken	**22.50**
Crispy duck	**23.50**
with beef rump	**23.50**
with prawns	**24.50**
Thai-style fried egg	**3.00**

GINGER WOK

Pad Khing

Fresh ginger, onions, spring onions, mushrooms and crisp vegetables – fragrant, flavourful and pleasantly light.

with vegetables VG*	**16.00**
with tofu VG*	**19.50**
with chicken	**22.50**
with katsu chicken	**23.50**
Crispy duck	**24.50**
with beef rump	**24.50**
with prawns	**25.50**



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MORE WOK CLASSICS

Rice & Noodles

Fried over high heat in the wok, with straightforward choices. You will find our classic Pad Thai under Thai Authentics.



TOFU VERSION · VEGAN*

Pad Thai Tofu · *17.50*

Rice noodles with tofu, bean sprouts, tamarind, peanuts and crisp vegetables – with vegan seasoning sauce, without egg or fish sauce.



Pad Thai ZEN Style · *19.90*

Most ordered · set recipe under Thai Authentics.

Yaki Udon

Stir-fried udon noodles with peppers, broccoli, button mushrooms and soy sauce – savoury, hot and lightly smoky from the wok.

Vegetarian base	**14.00**
with tofu VG*	**16.00**
with chicken	**19.00**
with crispy duck	**22.00**
with prawns	**23.00**





Pad See You Gai · *16.50*

Wide rice noodles with chicken, egg and vegetables.



Khao Pad Gai · *16.50*

Wok-fried jasmine rice with chicken, egg and vegetables, with aromatic soy sauce.

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START TOGETHER

Sharing, Salads & Soups

Crisp, fresh and warming: vegetarian and vegan Thai flavours.

ZEN GREEN Starter for 2 · 23.90

Edamame, Por Pia Krop, Som Tam and vegetable gyoza with homemade plant-based dips.

Edamame with sea salt VG* · 6.90

Served warm and lightly salted, ideal for sharing to start.

Por Pia Krop · Thai spring rolls VG* · 9.90

Fried until golden, filled with vegetables and served with homemade sweet-and-sour dip.

Avocado Tartare · 9.90

Creamy avocado meets Thai flavours: fresh, delicate and full of contrasts

Gyoza Soup · 10.90

Clear vegetable broth with vegetable gyoza, spring onions and sesame

Yam Avocado Mamuang · 12.90

Creamy avocado and fresh mango with crisp salad leaves, Thai herbs and a fruity lime dressing

Avocado Salad · 10.90

Creamy avocado on fresh salad leaves, finished with homemade dressing: light, fresh and balanced.

Som Tam · 12.90

Freshly pounded green papaya, tamarind, lime, chilli, peanuts and tomatoes: sweet, sour and spicy

Green Sam Rap ZEN · 69.90

for 2

Green Starter · Panäng Avocado with vegetables, no tofu · Pad Krapau tofu · mango sticky rice. Jasmine rice included.

Approx. per person: 34.95

Green Sam Rap Sharing Feast · 139.90

for 4

2 × Green Starter · Panäng Avocado with vegetables, no tofu · Pad Krapau tofu · Pad Thai tofu · Gäng Däng tofu · mango sticky rice & coconut panna cotta. Jasmine rice included.

Approx. per person: 34.98

White Wine 0.0 % · 7.50

VEG = vegetarian · VG* = vegan.

All prices are in euros and include statutory VAT and service.



PLANT-BASED MAIN COURSES

Wok & Curries

Aromatic curries and wok dishes with vegetables and tofu.



Panäng Avocado with Tofu • *23.50*

Velvety peanut and coconut curry with fresh avocado, tofu, cashews, vegetables, lime leaves and Thai basil

CREAMY CLASSIC

Panäng

Creamy peanut and coconut curry with cashew, peppers, beans, mushrooms, lime leaves and Thai basil: mild, nutty and full-flavoured

with vegetables	**17.00**
with tofu	**20.50**

CREAMY · SPICY

Gäng Däng

Red Thai coconut curry with bamboo shoots, peppers, aubergine, broccoli and Thai basil

with vegetables	**16.00**
with tofu	**19.50**

FRUITY · LIGHT

Priow Waan

Pineapple, peppers, cucumber, tomato and onion in a fruity sweet-and-sour sauce

with vegetables	**15.00**
with tofu	**18.50**

BOLDEST GREEN WOK

Pad Krapau

Thai basil, beans, onions, peppers and mushrooms, stir-fried in a hot wok

with vegetables	**15.00**
with tofu	**18.50**

GINGER WOK

Pad Khing

Fresh ginger, onions, spring onions, mushrooms and crisp vegetables: aromatic, flavourful and pleasantly light.

with vegetables	**16.00**
with tofu	**19.50**

All prices are in euros and include statutory VAT and service.

MORE WOK CLASSICS

Rice & Noodles

Sizzling from the wok, with a clear choice of dishes.



TOFU OPTION · VEGAN

Pad Thai Tofu · *17.50*

Rice noodles with tofu, bean sprouts, tamarind, peanuts and crisp vegetables, with vegan seasoning sauce and no egg



Yaki Udon

Stir-fried udon noodles with peppers, broccoli, button mushrooms and soy sauce: hearty, sizzling and lightly smoky from the wok

Vegetarian Base VG*	*14.00*
with Tofu VG*	*16.00*



Pad See Ew Tofu VEG · *16.50*

Wide flat rice noodles with tofu, egg and vegetables, with vegetarian seasoning sauce



Khao Pad Tofu VG* · *16.50*

Wok-fried jasmine rice, tofu and vegetables with aromatic soy sauce

All prices are in euros and include statutory VAT and service.

TO YOUR TASTE

Extras & Finishing Touches

Our most popular extras, available where they complement the dish.

Extra Jasmine Rice	3.00
Extra Sticky Rice	4.00
Thai-Style Fried Egg	3.00
Extra Avocado	4.00
Extra Vegetables	4.00
Extra Tofu	3.50
Extra Cashews	3.50
House Dip	1.50
Small Bowl of Thai Chilies	2.00
Sweet-and-Sour Sauce	1.50
Extra Peanut Sauce	2.50
Extra Curry/Wok Sauce	3.50

ADDITIONAL FULL PORTION OF PROTEIN

Chicken	6.50
Katsu Chicken	7.50
Crispy Duck	8.50
Beef Rump	8.50
Prawns	9.50

GOOD TO KNOW

Spice & Information

Your Preferred Spice Level

MILD	MEDIUM	HOT	THAI
gentle	noticeable	pronounced	intense

Allergens & Additives

Information on allergens and additives is available verbally before you order. Written or electronic documentation is immediately available on request. Katsu chicken contains wheat panko; Massaman Nua contains peanuts. Cross-contact through frying oil, woks and work surfaces cannot be completely ruled out.

Vegetarian & vegan

VEG = vegetarian (may contain egg or dairy). VG* = vegan. Cross-contact through frying oil, woks and work surfaces is possible. Please tell us about any allergies.

All prices are in euros and include statutory VAT and service.

SWEET FINISH

Desserts

To share, to savour and to enjoy.



Khao Niew Mamuang · Mango sticky rice VG* · 11.90

Warm coconut sticky rice with fresh mango and creamy coconut sauce.

Coconut panna cotta VG* · 9.90

Silky and creamy, made with coconut and finished with a fruity topping.

Por Pia Mamuang · Crispy mango roll

Fruity mango filling in a golden shell

per piece VG*	**3.90**
Add vanilla ice cream	**+2.50**



All prices are in euros and include statutory VAT and service.

ENJOY ALCOHOL-FREE

Aperitifs & Homemade Drinks

As an aperitif or a sophisticated accompaniment to food. Aperitifs: 0.20 l each; lemonades and iced teas: 0.40 l each.

APERITIFS · 0.20 L

Zen Spritz 0.0 · 7.90
Grapefruit, Secco 0.0, lime and mint

Lillet Wild Berry 0.0 · 7.90
Lillet 0.0, Wildberry, berries

Orange Spritz 0.0 · 7.90
Arancia 0.0, tonic water, orange

Martini Floreale 0.0 · 7.90
Martini Floreale 0.0, tonic water, lemon zest

HOMEMADE LEMONADES · 0.40 L

Yuzu–Lemon–Mint	**6.50**
Elderflower	**6.20**
Forest Berry	**6.20**
Violet	**6.20**
Mango	**6.20**
Peach	**6.20**
Jasmine	**6.20**

HOMEMADE ICED TEAS · 0.40 L

Mango	**6.20**
Peach	**6.20**
Lemon	**6.20**
Violet	**6.20**



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REFRESHMENTS & FOOD PAIRINGS

Water, 0.0 & Classics

BEER

Pilsner 0.0% · 0.33 l	**4.50**
Helles Lager 0.0% · 0.50 l	**5.50**
Wheat Beer 0.0% · 0.5 l	**5.50**

WINE · SPARKLING

Red Wine 0.0% · 0.15 l	**7.50**
Red Wine 0.0% · 0.75 l	**32.00**
White Wine 0.0% · 0.15 l	**7.50**
White Wine 0.0% · 0.75 l	**32.00**
Rosé 0.0% · 0.15 l	**7.50**
Rosé 0.0% · 0.75 l	**32.00**
Secco 0.0% · 0.15 l	**7.50**
Secco 0.0% · 0.75 l	**32.00**

WATER

Carafe with Fruit · 0.50 l	**5.50**
Teinacher Still · Teinacher Sparkling · 0.25 l	**3.20**
Teinacher Still · Teinacher Sparkling · 0.75 l	**7.50**

SOFT DRINKS

Coca-Cola · Coca-Cola Zero · 0.20 l	**3.90**
Ginger Ale · Tonic · Yuzu Tonic · Wild Berry · Bitter Lemon · 0.20 l	**4.20**

JUICES · 0.20 L

Pineapple · Cloudy Apple · Passion Fruit · Orange · 0.20 l	**4.20**
Guava · Lychee · Mango · 0.20 l	**4.50**

JUICE SPRITZERS · 0.40 L

Pineapple · Apple · Guava · Lychee · Mango · Passion Fruit · Orange · 0.40 l	**4.90**

Wine and sparkling wine contain sulphites.

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A MOMENT TO SAVOUR

Coffee & Tea

Coffee specialities, aromatic teas and fresh herbs.

COFFEE

Espresso	**2.50**
Caffè crema	**3.90**
Cappuccino	**4.30**
Latte macchiato	**4.90**
Matcha latte	**6.20**
Matcha strawberry · Matcha mango	**6.50**
Oat or coconut milk	**+0.60**

TEA BY THE POT

Earl Grey · Chamomile · Jasmine · Vanilla rooibos · Green tea · Fruit tea · Peppermint tea	**4.50**

FRESH TEA

Ginger · Mint · Lemongrass · Butterfly pea flower	**4.90**

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